

RAIL CITY
ALE HOUSE
Sparks, Nevada

APPETIZERS

BUFFALO CAULIFLOWER | \$5

Marinated in Spicy Buffalo Hot Sauce, breaded in Ranch Flavored Breadcrumbs and Deep-fried until Golden Brown.

CHICKEN WINGS | \$9

1 pound Chicken Wings tossed in our hot spicy sauce.

CHICKEN TENDERS | \$9

Lightly breaded in our House Seasoning Blend. Crisp to Golden Brown. Served with French Fries.

PORK POT STICKERS | \$6

5 Pork Pot Stickers deep-fried, served with Citrus Soy Dipping Sauce.

FISH TACO | \$5

Batter Fried Cod Fish, served in warm Corn Tortilla, topped with Baja Slaw and Chipotle Mayonnaise.

ONION RINGS | \$5

Beer Batter coated Onion Rings fried to a Golden Brown Crisp.

CHEESE QUESADILLA | \$6

Flour Tortilla grilled and stuffed with Cheddar and Jack Cheese, served with Sour Cream, Salsa and Guacamole.

SOUP OR SALAD

HOMEMADE SIGNATURE SOUP CUP | \$3 BOWL | \$4

Our Signature Homemade Loaded Baked Potato Soup with Bacon, Cheddar Cheese, Onion and Sour Cream.

SOUTHWEST CHICKEN SALAD | \$9

Marinated in Southwest spices, atop of Fresh field of greens, Cherry Tomatoes, Cucumbers, Red Onion and Choice of Dressing.

DINNER SALAD | \$4

Tossed Greens, Cherry Tomatoes, Cucumbers, Croutons and choice of dressing.

BURGERS & SANDWICHES

Choice of French Fries, Sweet Potato Fries, Potato Salad, Cottage Cheese or Coleslaw

THE IMPOSSIBLE BURGER | \$11

The Impossible Meat Grilled to Your Taste. Served in a Brioche Bun with your choice of Cheese.

BEEF BRISKET SANDWICH | \$10

Slow Smoked Beef Brisket served on a Hoagie Roll and BBQ Sauce.

10 OZ NEW YORK STEAK SANDWICH | \$13

Broiled to your taste served on a Hoagie Roll and topped with Onion Rings.

DOUBLE UP | \$9

Two quarter pound burgers, served on a Brioche Bun.

SINGLE BURGER | \$6

Quarter Pound Burger on a Brioche Bun.

AWESOME CHICKEN SANDWICH | \$9

All Natural Boneless Chicken breast freshly breaded and quick fried. Served on a toasted Brioche bun with Chipotle Mayonnaise on the side.

FROM OUR SMOKER

BBQ PORK RIB HALF RACK | \$10

Half Rack of Ribs Dry Rubbed with our Special Seasoning House Smoked, and slathered with our Ale House BBQ Sauce

BBQ PORK RIB FULL RACK | \$17

Full Rack of Ribs Dry Rubbed with our Special Seasoning House Smoked, and slathered with our Ale House BBQ Sauce.

PASTAS

MAKE YOUR OWN PASTAS | \$6

Homemade Sauces to choose from: Alfredo, Bolognese, Marinara
ADD CHICKEN \$3 ADD SHRIMP \$5

ENTRÉES

SEAFOOD CIOPPINO | \$17

Herb Tomato Broth, Dungeness Crab, Shrimp, Scallops, Mussels and Assorted Fish.

CATCH OF THE DAY | \$17

Ask your server for our Special Catch of the Day.

12 OZ BROILED NEW YORK STEAK | \$17

12 oz New York Steak. Served with Choice of Baked Potato, Fries or Coleslaw.

FISH AND CHIPS | \$12

Cod Filet dipped in our own Ale House Tempura Beer Batter and Fried Crispy. Served with Coleslaw and French Fries.

PIZZAS

UPGRADE TO A LARGE FOR \$3 EXTRA

IMPOSSIBLE PIZZA 8" | \$13

The Impossible Meat Plant Base, Choice of three more ingredients to compliment your new Impossible Pizza Experience.

COMBO MEAT PIZZA 8" | \$9

Topped with Pepperoni, Salami and Italian Sausage.

PEPPERONI PIZZA 8" | \$9

CHEESE PIZZA 8" | \$8

VEGGIE PIZZA 8" | \$11

Choose up to 4 ingredients, Choice of Onion, Tomatoes, Olives, Mushrooms, Artichoke Hearts, and Bell Peppers.

BUILD YOUR OWN PIZZA 8" | \$11

CHOICE OF UP TO 4 INGREDIENTS:

Pepperoni, Salami, Ham, Italian Sausage, Diced Onion, Diced Peppers, Black Olives, Sliced Mushrooms, Diced Tomatoes and Artichoke Hearts.

BOTTLE BEER

COORS | \$3.50
COORS LIGHT | \$3.50
MICHELOB LAGER | \$3.50
BUDWEISER | \$3.50
BUD LIGHT | \$3.50
BUD LIGHT LIME | \$3.50
BUD LIGHT PLATINUM | \$3.50
MILLER LITE | \$3.50
MGD | \$3.50
MICHELOB ULTRA | \$3.50
ODOULS | \$3.50

IMPORT/PREMIUM

SAM ADAMS | \$4.50
SMIRNOFF ICE | \$4.50
SIERRA NEVADA | \$4.50
HEINEKEN | \$4.50
ANGRY ORCHARD | \$4.50
BECK'S | \$4.50
CORONA | \$4.50
MODELO ESPECIAL | \$4.50
NEGRA MODELO | \$4.50
PACIFICO | \$4.50

DRAFT BEER

BLUE MOON | \$4.50
BLUE MOON MANGO | \$4.50
FAT TIRE | \$4.50
SAM ADAMS SEASONAL | \$4.50
PYRAMID APRICOT | \$4.50
FIRESTONE 805 | \$4.50
ICKY | \$4.50
LAGUNITAS | \$4.50
STELLA ARTOS | \$4.50
JUST BLONDE | \$4.50
COORS LIGHT | \$3.50



REVISION, PORTER | \$4.50
REVISION, IPA | \$4.50
REVISION, DISCO NINJA | \$4.50
REVISION, SAMPLER | \$6

DESSERTS

SALTED CARAMEL BREAD PUDDING | \$4

Vanilla Custard Bread Pudding Topped with Vanilla Ice Cream and Salted Caramel Sauce.

DESSERT OF THE DAY | \$3

Ask your server about the Chef's Choice.

WINES

WHITE WINE

ROBERT MONDAVI Chardonnay 2014

BOTTLE \$45 | GLASS \$11

FERRARI CARANO Chardonnay 2016

BOTTLE \$40 | GLASS \$9.50

FERRARI CARANO Fume Blanc 2018

BOTTLE \$40 | GLASS \$9.50

ROMBAUER Chardonnay 2017

BOTTLE \$70 | GLASS N/A

RED WINE

FERRARI CARANO Siena Blend 2015

BOTTLE \$35 | GLASS \$9

ROMBAUER Merlot 2016

BOTTLE \$100 | GLASS N/A

SEBASTIANI Merlot 2013

BOTTLE \$34 | GLASS \$8

RODNEY STRONG Pinot Noir 2012

BOTTLE \$38 | GLASS \$9

ROBERT MONDAVI Cabernet 2016

BOTTLE \$60 | GLASS \$14.50

7 DEADLY ZINS

BOTTLE \$31 | GLASS \$8

J LOHR SEVEN OAKS

BOTTLE \$27 | GLASS \$7

DECOY

BOTTLE \$39 | GLASS \$10

UNSHACKLED BY PRISONER WINE CO

BOTTLE \$50 | GLASS \$12

HOUSE WINE

BERINGER

Chardonnay, White Zinfandel, Cabernet or Merlot

BOTTLE \$15 | GLASS \$4

CHATEAU ST. MICHELLE

Riesling
BOTTLE \$15 | GLASS \$4